WESTON PRODUCTS

ATTENTION!

If any components of this unit are broken, do not operate properly, or for product returns, please contact Weston Products LLC

Phone: 1-800-814-4895 (Outside the U.S. 440-638-3131)
20365 Progress Drive, Strongsville, Ohio 44149
WestonProducts.com

All Trademarks and Registered Trademarks are property of the respective companies.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

Roma™ by WESTON®

Deluxe Electric

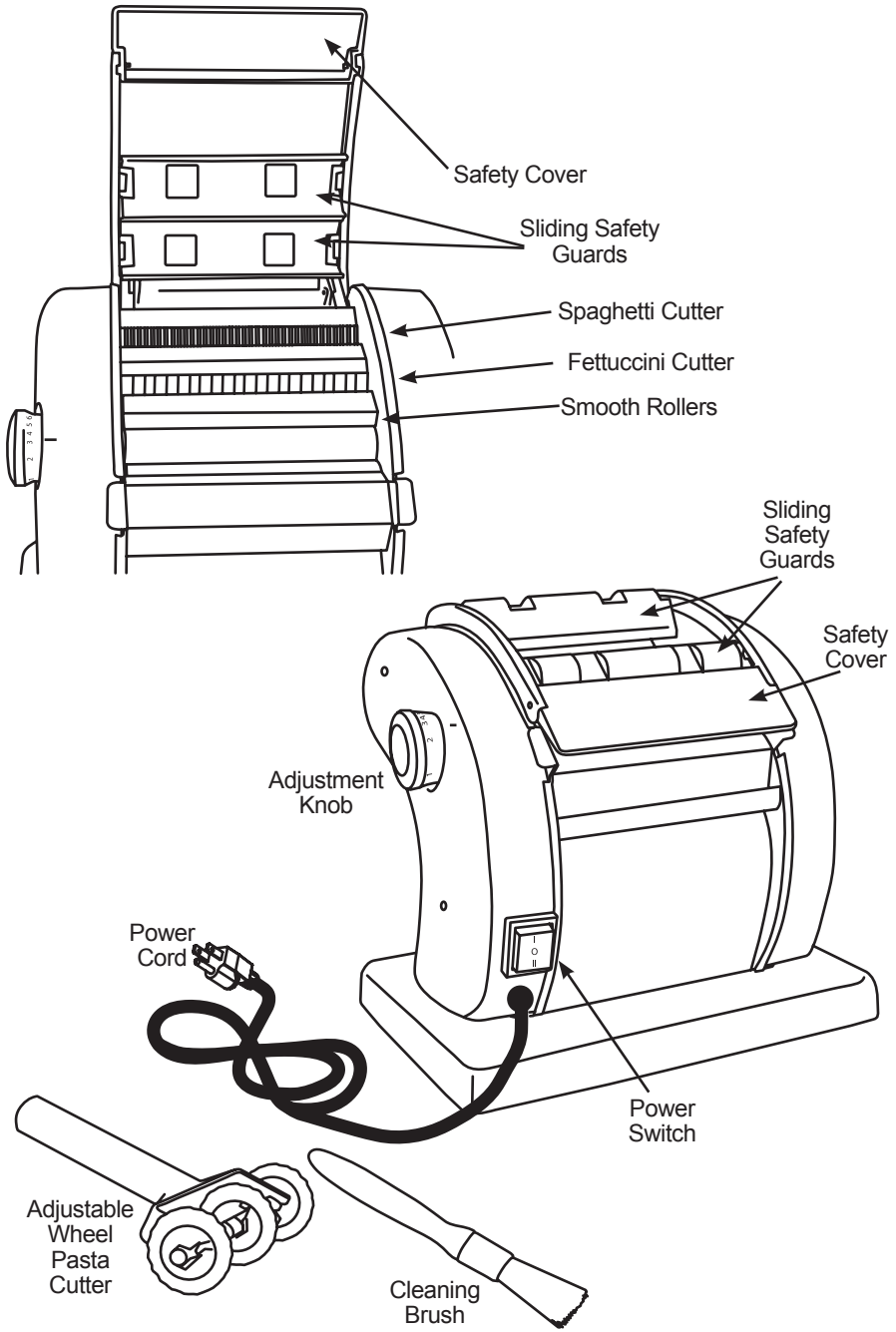
PASTA MACHINE

MODEL NO. 01-0601-W

c UL us LISTED

Due to constant factory improvements, the product pictured might differ slightly from the product received.

REV031711



WARNING! Before cleaning the Pasta Machine, turn the Pasta Machine to the 'O' OFF position and remove the PLUG FROM THE OUTLET/POWER SOURCE!

WESTON WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Weston Products LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Weston Products LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Weston Products LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Weston Products LLC charges a $35.00 per hour bench charge. **NOTE:** No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Weston Products LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Weston Products LLC's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Merchandise Authorization Number (RMA Number). Weston Products LLC will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM WESTON PRODUCTS LLC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Weston Products LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Weston Products LLC be liable for consequential damages sustained in connection with said product and Weston Products LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:

Weston Products LLC
20365 Progress Drive, Strongsville, OH 44149

WESTON WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:
WESTON WARRANTY, WESTON PRODUCTS LLC, 20365 PROGRESS DRIVE, STRONGSVILLE, OH 44149

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (_____) _____

E-Mail Address: _____

Original Date of Purchase: _____/_____/_____

Product Model #: _____

Serial # (*if applicable*): _____

FOOD SAFETY

There are basic rules to follow when handling food.
They are **COOK, SEPARATE, CLEAN,** and **CHILL.**

COOK
It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE
Foods that will be eaten uncooked and foods that will be cooked before eating MUST ALWAYS be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN
Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL
Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

COMPONENT LIST

PART DESCRIPTION	PART NUMBER
Cleaning Brush	01-0621
Adjustable Wheel Pasta Cutter	01-0622

If any components of this unit are broken or the unit does not operate properly, call Weston Products LLC Toll Free at

1-800-814-4895

Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

ADDITIONAL ACCESSORIES AVAILABLE

PART DESCRIPTION	PART NUMBER
Tube Pasta Machine	01-0701-W
5.5 Qt Stainless Steel Colander	66-0105-W
Bamboo Spaghetti Server	70-2004-W
Food Strainer & Sauce Maker	07-0801
Deluxe Electric Tomato Strainer	82-0202-W
Bamboo Pasta Drying Rack	53-0201
Fruit & Wine Press	05-0101

These products and many more products can be ordered by visiting
WestonProducts.com or by calling
Weston Products LLC Toll Free at 1-800-814-4895
Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

CAUTION! It is important to follow the "Food Safety" guidelines outlined in this manual. For the most up to date instruction visit the USDA website.

GENERAL SAFETY RULES

WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

1. Check for damaged parts. Before using the **Pasta Machine**, check that all parts are operating properly and perform their intended functions. Check for alignment of moving parts, binding of moving parts, and any other conditions that may affect the operation.

2. **ALWAYS DISCONNECT** the **Pasta Machine** from the power source before servicing, changing settings or cleaning the unit.

3. Reduce risk of unintentional starting. Make sure the **Power Switch** is in the 'O' off position before connecting the **Pasta Machine** to the power source.

4. To prevent electric shock, **DO NOT** immerse the **Pasta Machine** in water or liquid. Serious injury or electric shock could result. **DO NOT** operate the **Pasta Machine** near running water. **DO NOT** use this unit with wet hands or bare feet.

5. This machine is not a toy. Supervise the machine during operation at all times. **KEEP OUT OF REACH OF CHILDREN WHEN IN USE**.

6. The Manufacturer declines any responsibility in the case of improper use.

7. Electrical repair must be done by an authorized dealer. Use only factory original parts and accessories. Modification of the **Pasta Machine** voids the warranty.

8. **DO NOT** operate this unit after the unit malfunctions or is dropped or damaged in any manner.

9. If the unit becomes jammed, **DISCONNECT THE UNIT FROM THE POWER SOURCE** before removing the jammed material.

10. **DO NOT** force the dough through the unit. The **Pasta Machine** will perform better and be safer at the rate for which it was designed.

11. **TIE BACK** loose hair and clothing and roll up long sleeves before operating the **Pasta Machine**. REMOVE ties, rings, watches, bracelets or other jewelry before operating the appliance.

12. **DO NOT** let the **Power Cord** hang over edge of table or counter. **DO NOT** drape the **Power Cord** over heated surfaces. **DO NOT** use the unit if the power cord becomes damaged or frayed. Keep the **Power Cord** clear of the unit at all times.

13. **DO NOT** open the housing of this unit. Opening the housing of this unit will void any warranty.

14. After cleaning, make sure the **Pasta Machine** is completely dry before reconnecting to the power source – if not; Electric Shock may result.

15. **DO NOT** use while under influence of drugs or alcohol.

16. This unit is not for commercial use. It is designed for household use only. Commercial use will void the warranty.

17. Place the unit on a flat, dry, stable surface.

18. **NEVER** put fingers or other objects near or into any of the rollers while the **Pasta Machine** is plugged in. Personal injury or unit damage may result.

19. **AVOID** using salt in the pasta dough. Salt may damage the machine and void warranty.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

HEARTY RAVIOLI FILLING

½ cup finely chopped cooked beef or chicken
½ cup finely chopped cooked spinach
2 Tbsp finely grated Parmesan cheese
¼ tsp freshly ground pepper
¼ tsp oregano, crumbled
1 egg
¼ tsp salt
⅛ tsp nutmeg

- Combine all ingredients in a bowl.
- Mix well until blended and set aside til ready to use.

SUPER LOW-FAT TOMATO SAUCE

33⅓ oz canned plum tomatoes, undrained
1 small onion (½ cup), peeled and diced
1-2 cloves garlic, finely chopped
¼ - ½ tsp hot red pepper flakes
1 tsp dried basil
Salt to taste

- Prepare pasta according to package directions. While pasta is cooking, combine remaining ingredients in a 2-quart (2 liter) saucepan and heat to boiling.
- Reduce heat and simmer until the liquid is reduced by half, approximately 10-20 minutes.
- In a food processor or blender, puree small quantities of the sauce to desired consistency, using 3 to 4 quick on-off motions for a chunky sauce, longer for a smoother sauce.
- When pasta is done, drain. Pour sauce over pasta and serve immediately.

CLAM SAUCE WITH FETTUCCINI

16 oz fettuccini pasta
3 cloves chopped garlic
6.5 oz chopped clams with juice
1 teaspoon salt
½ teaspoon ground white pepper
½ cup butter
1 lb fresh mushrooms,sliced
½ cup chopped fresh parsley
¼ cup grated Parmesan cheese

- Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
- Melt butter in large skillet over medium heat. Saute garlic and mushrooms until golden brown. Stir in clams with juice, parsley, salt and white pepper. Cook over medium heat until hot.
- Toss with pasta until evenly coated. Serve garnished with Parmesan cheese.

RECIPES

U.S. VOLUME CONVERSIONS	
1 tsp	5 ml
1 Tbsp	15 ml
1/8 cup or 1 fl oz	30 ml
1/4 cup or 2 fl oz	60 ml
1/3 cup	80 ml
1/2 cup or 4 fl oz	120 ml
2/3 cup	160 ml
3/4 cup or 6 fl oz	180 ml
1 cup or 8 fl oz or 1/2 pint	240 ml
1 1/2 cup or 12 fl oz	350 ml
2 cups or 16 fl oz or 1 pint	475 ml
3 cups or 1 1/2 pints	700 ml
4 cups or 2 pints or 1 qt	950 ml
4 quarts or 1 gal	3.8 L

U.S. WEIGHT CONVERSIONS	
1 oz	28 g
1/4 lb or 4 oz	113 g
1/3 lb	150 g
1/2 lb or 8 oz	230 g
2/3 lb	300 g
3/4 lb or 12 oz	340 g
1 lb or 16 oz	450 g
2 lb	900 g

SEMOLINA PASTA DOUGH

1 ½ cups Semolina flour
2 Tbsp water
2 eggs or 3 egg whites, beaten
2 Tbsp olive oil

- Measure the semolina flour into a bowl, or pour it in a mound onto a pastry board. Make a well in the center of the flour.
- Pour the beaten eggs or egg whites, oil and water into the well in the flour.
- Mix together with a fork or your fingers until the dough can be gathered into a rough ball. Moisten any remaining dry bits of dough with drops of water and press them into the ball.
- Knead the dough until all the ingredients are thoroughly blended, and the dough is the same consistency throughout. If it sticks to your fingers, add some flour a little at a time just until it no longer sticks. If it seems too dry, add water a few drops at a time. The dough will be stiff at this time; you will use the pasta machine to continue kneading it until it is smooth, shiny and elastic.

WHITE FLOUR PASTA DOUGH

1 ½ cups unsifted all-purpose flour
1 egg white
A few drops of water
1 egg
1 Tbsp olive oil

- Measure the flour into a bowl, or pour it in a mound onto a pastry board. Make a well in the center of the flour.
- Pour the egg, egg white, and oil into the well in the flour.
- Mix together with a fork or your fingers until the dough can be gathered into a rough ball. Moisten any remaining dry bits of dough with drops of water and press them into the ball.
- Knead the dough until all the ingredients are thoroughly blended, and the dough is the same consistency throughout. If it sticks to your fingers, add some flour a little at a time just until it no longer sticks. If it seems too dry, add water a few drops at a time. The dough will be stiff at this time; you will use the pasta machine to continue kneading it until it is smooth, shiny and elastic.

GROUNDING INSTRUCTIONS

GROUNDING

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like Figure A. An adapter, Figure B, should be used for connecting Figure A plugs to two-prong receptacles. The grounding tab which extends from the adapter must be connected to a permanent ground such as a properly grounded outlet box as shown in Figure C using a metal screw.

Figure A

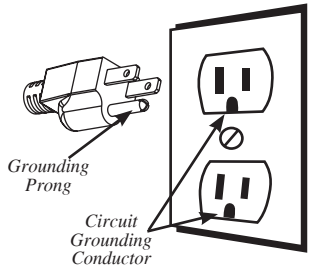
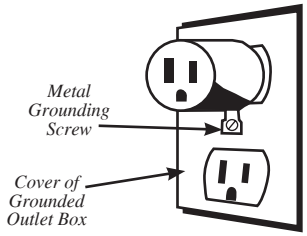


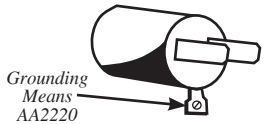
Figure B



EXTENSION CORDS

Use only 3-wire extension cords which have 3-prong grounding-type plugs and a 3-pole cord connector that accepts the plug from the appliance. Use only extension cords having an electrical rating not less than the rating of the appliance. Do not use damaged extension cords. Examine extension cord before using and replace if damaged. Do not abuse extension cord and do not yank on any cord to disconnect. Keep cord away from heat and sharp edges.

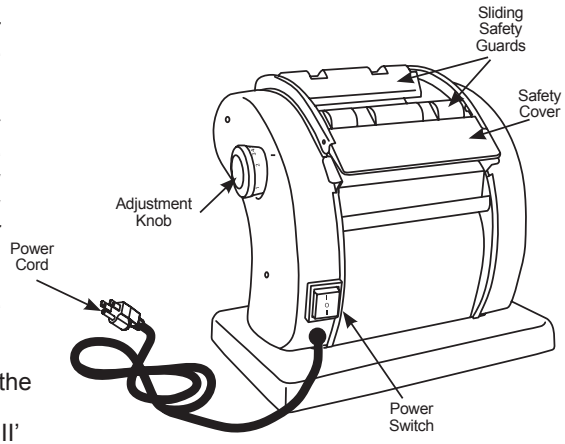
Figure C



PASTA MACHINE FEATURES

NOTE: Only run the **Pasta Machine** for 15 minutes at a time. This will ensure the motor does not overheat and remains in good working condition.

SAFETY COVER controls a safety switch. When the cover is open, the **Pasta Machine** will not operate.



SLIDING SAFETY GUARDS located in the **Cover** are another safety feature. Slide the **Safety Guards** over the **Smooth** or **Cutter Rollers** that are not in use. This will help keep fingers and other objects out to the unit while in use.

POWER SWITCH controls the **Pasta Machine** two speeds. Press 'I' for FAST and press 'II' for SLOW. It is recommended to use your **Pasta Machine** at 'II' (slow) speed until you are comfortable with operating the machine and handling the dough. 'O' represents 'OFF' on the **Power Switch**.

ADJUSTMENT KNOB allows you to adjust the space between the **Smooth Rollers.** To adjust the spacing between the **Smooth Rollers**, pull the **Adjustment Knob** out slightly and rotate it until the desired setting number is aligned with the line on the housing. Release the **Adjustment Knob** so that it rests against the housing. The '1' setting is the widest setting: the '9' is the narrowest and will produce very thin dough.

NOTE: ***ALWAYS turn the Pasta Machine 'O' off before adjusting the Adjustment Knob. NEVER adjust the setting while the machine is operating.***

SMOOTH ROLLERS can be used for kneading and preparing the pasta dough before cutting to desired noodles, to create broad noodles or very thin sheets of dough.

CUTTER ROLLERS are in two sizes – narrow for spaghetti and wide for fettuccini.

WARNING!
KEEP FINGERS CLEAR OF CUTTERS AND ROLLERS!
Do Not Insert knives or objects between the Rollers or Cutters.

WARNING! Before cleaning the Pasta Machine, turn the Pasta Machine to the 'O' OFF position and remove the PLUG FROM THE OUTLET/POWER SOURCE!

TIPS

WARNING! Before cleaning the Pasta Machine, turn the Pasta Machine to the 'O' OFF position and remove the PLUG FROM THE OUTLET/POWER SOURCE!

NOTE: Only run the **Pasta Machine** for 15 minutes at a time. This will ensure the motor does not overheat and remains in good working condition.

- When using your pasta machine, always place it on a clean, stable surface, with the power switch close to you for easy access.

- Use a pasta drying rack to suspend the pasta for drying. If you are going to cook your pasta right away, dry it on a pastry or cutting board.

- When drying the pasta, separate the strands as much as possible so they do not stick together during cooking.

- Once the pasta is dry, wrap it tightly in plastic wrap and store in a plastic bag. The pasta can be refridgerated for up to 24 hours.

- When cooking homemade pasta, be sure to use plenty of water to prevent the pasta strands from sticking together. You can also add a small amount of oil to the water which prevents the strands from clinging to one another.

- Fresh pasta typically cooks more quickly than packaged pasta. Your freshly made spaghetti will be done after boiling for 5-8 minutes. Fresh fettuccini will cook in 7-11 minutes, depending on desired doneness.

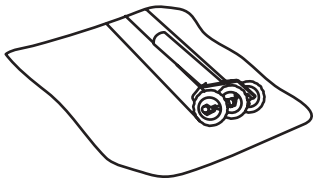
TO MAKE RAVIOLI

WARNING! Before cleaning the Pasta Machine, turn the Pasta Machine to the 'O' OFF position and remove the PLUG FROM THE OUTLET/POWER SOURCE!

NOTE: Only run the **Pasta Machine** for 15 minutes at a time. This will ensure the motor does not overheat and remains in good working condition.

1. Follow steps 1 through 14 of the ***"Using the Pasta Machine Instructions"*** as if you were preparing pasta dough for machine cutting.

FIGURE 11



2. Place the sheets of pasta on a pastry board and use the **Adjustable Wheel Pasta Cutter** to cut squares of pasta for ravioli. *Figure 11*

3. Place a small portion of your favorite ravioli filling onto half of the pasta squares. Using a narrow pastry brush, or your finger, moisten the edges of the filled squares. Cover each with another pasta square. Seal the edges by pressing them together firmly with your thumb and fingers.

4. Let the ravioli dry for 2 hours before cooking.

5. Bring 6 quarts of water to a boil in a large pot; add salt if desired. Drop the ravioli into the water and boil for 5-6 minutes. Stir gently with a wooden spoon to keep them from sticking to one another.

6. Carefully lift the ravioli out of the boiling water with a skimmer or strainer and place them on a warm platter.

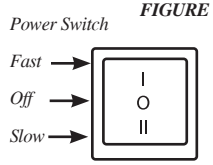
7. Drizzle your favorite pasta sauce and sprinkle with finely grated Parmesan, Romano or Asiago cheese, if desired.

CLEANING

WARNING! Before cleaning the Pasta Machine, turn the Pasta Machine to the 'O' OFF position and remove the PLUG FROM THE OUTLET/POWER SOURCE!

NOTE: Clean the **Pasta Machine** before using the unit for the first time and after each use.

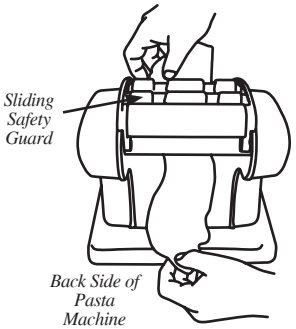
FIGURE 1



For first time use, you will need to pass a small quantity of pasta dough through the **Smooth Rollers** and both **Cutting Rollers**. This will give you a feel of how your **Pasta Machine** operates, and will clean any debris from the **Rollers**.

1. Connect the **Pasta Machine** to the power source and turn the **Power Switch** to the 'II' slow position. *Figure 1*

FIGURE 2



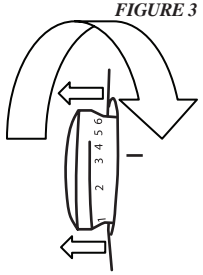
2. Slowly insert a piece of dough through the **Smooth Rollers,** then through the **Cutters**. Repeat this process several times. Discard the dough when the unit is clean. *Figure 2* Follow the ***"Using the Pasta Machine"*** instuctions in this booklet for more information.

3. Set the **Power Switch** to 'O' off. Unplug the cord from the power source. *Figure 1*

4. Set the **Adjustment Knob** to setting '1', so the **Smooth Rollers** are as far apart as possible for cleaning. *Figure 3*

5. Using the provided **Cleaning Brush**, or a clean, small, soft brush, clean any bits of dough that remain in the **Cutter Rollers** or the **Smooth Rollers**. If the dough does not brush out easily, wait until the dough dries.

FIGURE 3



NOTE: Do not insert your fingers, knives, utensils or any cloth between the **Rollers**. This may result in personal injury or unit damage.

6. Use a soft, damp cloth to clean all other surfaces of the **Pasta Machine**. **DO NOT** use abrasive cleaners on the unit.

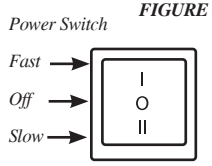
7. NEVER immerse the **Pasta Machine** in water or other liquids. The **Pasta Machine** is NOT dishwasher safe.

USING THE PASTA MACHINE

WARNING! Before cleaning the Pasta Machine, turn the Pasta Machine to the 'O' OFF position and remove the PLUG FROM THE OUTLET/POWER SOURCE!

NOTE: Only run the **Pasta Machine** for 15 minutes at a time. This will ensure the motor does not overheat and remains in good working condition.

FIGURE 4



1. Prepare the dough of your choice. *Several recipes are suggested in the **"Recipe"** section of this booklet.*

• **NOTE**: Avoid using salt in your dough, as this will damage the machine.

2. Place the **Pasta Machine** on a flat, dry, stable surface.

3. Open the **Safety Cover**. Make sure the **Power Switch** is 'O' off. *Figures 4 & 5*

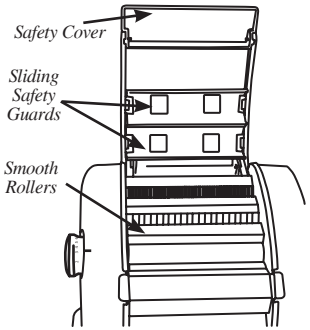
4. Connect to power source.

5. Close the **Safety Cover**.

• **NOTE**: The **Pasta Machine** will not operate with the **Safety Cover** opened. It must be closed before the unit will work.

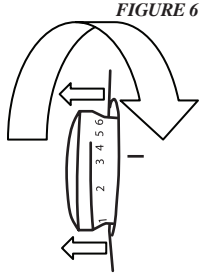
6. Cut the dough into fist-size pieces.

FIGURE 5



7. Set the **Adjustment Knob** to '1'. To do this, pull the **Adjustment Knob** out and rotate it until '1' lines up with the indicator mark on the housing. Release the **Adjustment Knob** so it rests against the housing. '1' setting is the widest setting. *Figure 6*

FIGURE 6

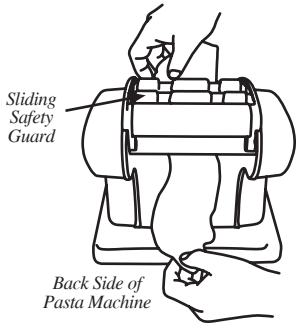


8. Move the **Sliding Safety Guards** over the two **Cutting Rollers**. *Figure 7*

9. Set the **Power Switch** to 'II' slow. *Figure 4*

10. Holding one of the dough pieces, pinch one end slightly flat to help ease it into the **Smooth Rollers**. *Figure 7*

FIGURE 7



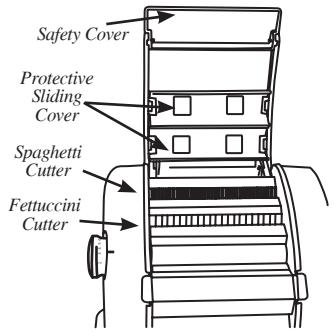
11. Gently push the dough between the **Smooth Rollers,** keeping fingers clear of the **Smooth Rollers**, until it begins to feed through. The **Smooth Rollers** will pull the dough through the machine. The dough will emerge from the back side of the **Pasta Machine**. Place your hand under the dough as it emerges from the **Smooth Rollers** to guide it through the unit. *Figure 7*

12. Repeat this process with the same dough 2-3 times.

• **NOTE**: The **Smooth Rollers** complete the kneading process. As you continue to pass the dough through the **Smooth Rollers**, it will become smooth, shiny and elastic. If it sticks to the **Smooth Rollers**, dust the dough with flour and repeat *step 10*.

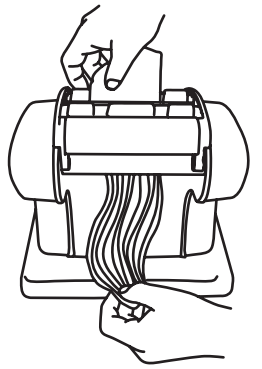
If the dough seems to be too dry put it back into a bowl or on a pastry board, and add several drops of water. Knead the dough a few times by hand to distribute the moisture evenly. ***Be sure to turn the Pasta Machine to "O" off when not in use.***

FIGURE 8



13. Once you have passed the dough through the **Smooth Rollers** 2-3 times at the widest setting '1', turn off the **Pasta Machine**. Adjust the knob to setting '2' and pass the dough through the **Smooth Rollers** again. Continue adjusting to higher settings and pass the dough through the **Smooth Rollers** until it is about 1/16" (1.6 cm) thick sheets.

FIGURE 9

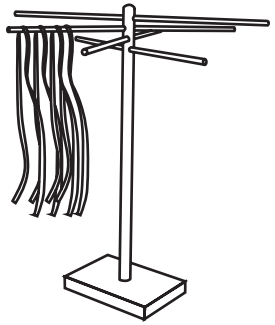


• **NOTE**: The settings may vary according to the kind of dough, stiffness of the dough, and the temperature and humidity in the room.

14. With the dough to its desired thickness, turn the **Pasta Machine** to 'O' off.

15. Determine which type of pasta you are making, a Spaghetti or Fettuccini. Place one **Sliding Safety Guard** over the **Smooth Rollers** and the other over the **Cutter** that will not be in use. *Figure 8*

FIGURE 10



16. Turn the **Power Switch** to 'II' slow. Feed the dough between the **Cutter** until it begins to feed through. The **Cutter** will pull the dough through the machine. The dough will emerge from the back side of the **Pasta Machine**. Place your hand under the dough as it emerges from the **Cutter** to guide it through the unit. *Figure 9*

17. Hang the pasta on a drying rack or lay it flat on a pastry board. The pasta will dry faster if it is spread out. *Figure 10*

18. Follow the recipe for cooking once the pasta has dried.

WARNING!
KEEP FINGERS CLEAR OF CUTTERS AND ROLLERS!
Do Not Insert knives or objects between the Rollers or Cutters.